

Amendments to the Claims:

This listing of claims replaces any and all prior claim lists.

Listing of Claims:

Claim 1-6 (canceled).

Claim 7 (currently amended). A process for preparing sugar-free hard-coated comestibles having a hard coating on an edible, chewable and/or pharmaceutical core, comprising the addition of a liquid coating syrup to a moving mass of cores for said comestibles in a rotating pan and ~~forming~~ obtaining a plurality of said sugar-free hard-coated comestibles having a hard coating on an edible, chewable and/or pharmaceutical core wherein at least one layer of the hard coating is directly in contact with the core, wherein ~~about said cores characterized in that~~ the liquid coating syrup comprises a liquid mixture of sorbitol and erythritol wherein the dry substance of the liquid mixture comprises ~~between 1% to 50% w/w~~ 60% w/w erythritol and 40% w/w sorbitol.

Claim 8 (previously presented). A process for preparing a sugar-free hard-coated comestible according to claim 7, wherein the application of the layers is repeated up to 100 times.

Claim 9 (previously presented). A process for preparing the sugar-free hard-coated comestible according to claim 7, wherein said moving mass of cores comprises edible, chewable and/or pharmaceutical cores.

Claim 10 (previously presented). A process for preparing the sugar-free hard-coated comestible according to claim 7, wherein the hard coating consists of from 1 to 100 layers.

Claim 11 (previously presented). A process for preparing the sugar-free hard-coated comestible according to claim 7, wherein said mixture comprises at least 5% w/w erythritol.

Claims 12-13 (canceled).

Claim 14 (new). A process for preparing sugar-free hard-coated comestibles according to claim 7, wherein the core is selected from the group consisting of pharmaceutical tablets, chewing gum, confectionery product, chocolate and nut.

Claim 15 (new). A process for preparing sugar-free hard-coated according to claim 7, wherein said hard coating has a smooth, regular surface.

Claim 16 (new). A process for preparing sugar-free hard-coated comestibles according to claim 7, wherein said sugar-free hard-coated comestible has a pharmaceutical core.

Claim 17 (new). A process for preparing sugar-free hard-coated comestibles according to claim 7, wherein said hard coating comprises at least one of binding agent, dispersing agent, film former, coloring agent or flavoring agent.

Claims 18 (new). A process for preparing sugar-free hard-coated comestibles according to claim 7, wherein the hard coating consists of from 1 to 100 layers at least one of which comprises said mixture.

Claim 19 (new). A process for preparing a sugar-free hard-coated comestible according to claim 7, wherein said at least one layer is a first formed on said core, and additional layers in

said hard coating are formed from a member selected from the group consisting of said liquid mixture and single polyols.

Claim 20 (new). A process for preparing a sugar-free hard-coated comestible according to claim 7, wherein said liquid syrup or said liquid mixture contains at least one ingredient selected from the group consisting of artificial sweeteners, dispersing agents, coloring agents, film formers, binding agents and flavoring agents.

Claims 21 (new). A process for producing a sugar-free hard-coated comestible having a hard coating comprised of 1 to 100 layers and an edible, chewable and/or pharmaceutical core wherein a layer of the hard coating is in direct contact with said core and said layer is essentially homogeneous, said process comprising the steps of preparing a liquid mixture comprising a mixture of sorbitol and erythritol wherein the dry substance of the mixture comprises between 1% to 50% w/w erythritol, wherein said liquid mixture is for forming at least the layer of said hard coating that is in direct contact with said core; adding said liquid mixture to a rotating mass of cores to obtain coated cores; and obtaining a plurality of said sugar-free hard-coated comestibles.